

In the Claims

1. (currently amended) A method for obtaining ~~a hot-formed product~~ products from ~~the a liquid fraction and a dense fractions-fraction~~ of Antarctic krill comprising the steps of:

(a) separating the Antarctic krill into a liquid fraction and a dense fraction, said liquid fraction and said dense fraction being capable of being frozen for later use after a controlled thawing or processed onsite, and;

(b) mixing the dense fraction, in its raw state or previously bleached to extract the edible dense fraction, with the liquid fraction to obtain a mixture; and ~~and optionally with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof;~~

(c) subjecting the mixture obtained in step (b) to hot-forming to obtain the hot-formed product.

2. (currently amended) The method according to claim 21, ~~wherein step (c) further comprising the following steps: comprises the steps of:~~

~~(e) mixing and homogenizing the liquid and the edible dense fractions with one or more optional additives such as salt, carbohydrates, wheat flour or other flours, proteins, fats, vitamins, stabilizers and combinations thereof;~~

(d) placing the mixture ~~resulting from of~~ step (eb) in molds having a desired shape or in a hopper of a heat extruder,

(e) wherein if the mixture ~~from of~~ step (eb) is placed in molds in step (d), heat treating the mixture placed in the molds for purposes of jellification, said heat treating consisting of heating to between 70 and 95° C for a time that depends on the shape and mass or the product to be obtained,

(f) wherein if the mixture ~~from of~~ step (eb) is placed in the hopper of a heat extruder during step (d), extruding and heat treating the extruded product for purposes of jellification, said heat treating consisting of heating to between 70 and 95° C for a time that depends on the shape and mass or the product to be obtained and on the characteristics of the heat extruder, and

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(g) cooling the product resulting from ~~stage (e) or (d)~~ step (e) or (f) to obtain a hot-formed food product.

3. (original) The method according to claim 1, wherein the amount of liquid and edible dense fractions represent at least 50% of the total mass.

4. (original) The method according to claim 1, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.

5. (original) The method according to claim 2, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.

6. (new) The method of claim 1, wherein step (b) further comprises mixing the dense fraction and the liquid fraction with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof.

7. (new) The method of claim 2, wherein step (b) further comprises mixing and homogenizing the dense fraction and the liquid fraction with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof.

8. (new) The method of claim 1 wherein, in step (a), the dense fraction is first frozen and later subjected to a controlled thawing process prior to step (b).

9. (new) The method of claim 1 wherein, in step (a), the dense fraction is not frozen prior to step (b).

10. (new) The method of claim 1 wherein, in step (a), the dense liquid fraction is first frozen and later subjected to a controlled thawing process prior to step (b).

11. (new) The method of claim 1 wherein, in step (a), the liquid fraction is not frozen prior to step (b).

12. (new) The method of claim 1 wherein the dense fraction comprises substantially intact proteins, nutrients and biological components of Antarctic krill.

13. (new) The method of claim 2 wherein the dense fraction comprises substantially intact proteins, nutrients and biological components of Antarctic krill.

14. (new) A method for obtaining a hot-formed food product from a liquid fraction and a dense fraction of Antarctic krill, the method comprising the steps of:

a. separating whole Antarctic krill into respective liquid fraction and dense fraction, the dense fraction comprising substantially intact proteins, nutrients, and biological components of Antarctic krill;

b. processing the dense fraction for later remixing with the liquid fraction;

c. mixing the dense fraction with the liquid fraction into a mixture;

d. hot-forming the mixture into the food product.

15. (new) The method of claim 14, wherein step a is performed by centrifugation.
16. (new) The method of claim 14, wherein step a is performed by suction.
17. (new) The method of claim 14, wherein step b comprises freezing and controlled thawing.
18. (new) The method of claim 14, wherein step b comprises bleaching.
19. (new) The method of claim 14, wherein step c comprises mixing and homogenizing the liquid and the dense fractions with one of salt, carbohydrate, wheat flour, flour, protein, fat, vitamin, and stabilizer.
20. (new) The method of claim 14 further comprising between step c and d, the step of placing the mixture in of a desired shape and a hopper of a heat extruder.
21. (new) The method of claim 14 wherein step d comprises heat treating the mixture to jelly it, wherein heat treating comprises heating to between 70 and 95° C for a time that depends on one of a shape and a mass of the product to be obtained.
22. (new) A method preparing liquid and dense fractions of Antarctic krill for food preparation, the method comprising the steps of:

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- a. separating whole Antarctic krill into a liquid fraction and a dense fraction, the dense fraction comprising substantially intact proteins, nutrients, and biological components of Antarctic krill;
- b. processing the dense fraction for later remixing with the liquid fraction;
- c. mixing the dense fraction with the liquid fraction into a mixture.